

PATENT SPECIFICATION

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COMPLETE SPECIFICATION

Improvements in Frozen Confections and method for their preparation

We, PARAMOUNT AUTOMATICS LIMITED, trading as PARAMOUNT ICES, a British Company, of 15, Irving Street, London, W.C.2, do hereby declare the invention, for which we pray that a patent may be granted to us, and the method by which it is to be performed, to be particularly described in and by the following statement:—

10 This invention relates to frozen confections and method for the preparation thereof.

The method of preparing frozen confections according to the present invention comprises forming an outer casing of ice by filling, or partially filling a mould with liquid, such as coloured and flavoured water, freezing the liquid to such an extent that a central portion remains liquid 15 and that the surrounding portion adjacent the wall, or walls, of the mould is solidified, pouring off the unfrozen liquid to leave a cavity within the casing, and then inserting ice-cream or other filling 20 into the cavity, so as to produce a confection having an outer casing of ice.

For a better understanding of the invention and to show how it may be carried into effect, a method for the preparation 30 of frozen confections of the kind commonly referred to as "ice lollipops," will now be described with reference to the accompanying drawing, in which:

Fig. 1 is a sectional view illustrating an 35 intermediate stage in the method; and

Fig. 2 is a sectional view illustrating the final product prepared by the method described with reference to Fig. 1.

Referring to Fig. 1, the initial stage in 40 carrying out the method is the filling or partial filling of a mould 1 with coloured and flavoured water. The liquid in the mould is then partially frozen, i.e., frozen to such an extent that a central portion 2 45 remains liquid and that the surrounding

portion 3 which is in contact with, or adjacent, the walls of the mould is solidified. The unfrozen liquid is then poured off leaving a cavity into which ice-cream or other desired filling, for example, a syrup, 50 is inserted. A handle, such as a wooden stick, is then inserted in, or attached to, the confection and the whole subjected to a final freezing. In this manner there is produced the frozen confection illustrated 55 in Fig. 2, comprising an outer casing 4 of ice, an inner filling 5 of ice-cream, and a handle 6 secured in position by the final freezing operation. It will be understood that the filling may be of syrup, or other 60 liquid, or a mixture or layers of ice-cream and syrup.

What we claim is:—

1. A method of preparing frozen confections which comprises forming an outer 65 casing of ice by filling, or partially filling a mould with liquid, such as coloured and flavoured water, freezing the liquid to such an extent that a central portion remains liquid and that the surrounding portion 70 adjacent the wall, or walls, of the mould is solidified, pouring off the unfrozen liquid to leave a cavity within the casing, and then inserting ice-cream or other filling 75 into the cavity, so as to produce a confection having an outer casing of ice.

2. A method as claimed in Claim 1, which comprises subjecting the mould and its contents to a final freezing operation, after the insertion of the filling into the 80 cavity of the outer casing.

3. A method as claimed in either of the preceding claims which comprises inserting in, or attaching to, the confection, a handle such as a wooden stick, prior to the 85 final freezing operation.

4. A method of preparing frozen confections substantially as hereinbefore described with reference to Figs. 1 and 2 of the accompanying drawing. 90

5. Frozen confections when prepared by the method as claimed in any one of the preceding claims.

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PROVISIONAL SPECIFICATION.

Improvements in Frozen Confections and methods for their preparation

We, PARAMOUNT AUTOMATICS LIMITED,
5 trading as PARAMOUNT ICES, a British Company, of 15, Irving Street, London, W.C.2, do hereby declare the nature of this invention to be as follows:—

This invention relates to frozen confections, and methods of preparing them.

There is on the market at the present time, a type of frozen confection consisting of a portion of coloured and flavoured ice. It is the object of the present invention to provide an improved confection of this kind and methods for the preparation thereof.

According to the present invention a frozen confection comprises an outer casing of ice enclosing a core or filling of ice-cream or other substance.

In carrying the invention into effect by way of example, a mould is filled with

coloured and flavoured water. The liquid in the mould is then partially frozen, i.e., 25 to such an extent that a central portion remains liquid and that the surrounding portion which is in contact with the walls of the mould is solidified. The unfrozen liquid is then poured off leaving a cavity 30 into which ice-cream or other desired filling is inserted. A suitable handle, such as a wooden stick, is inserted in, or attached to, the confection and the whole subjected to a final freezing. 35

Dated this 7th day of October, 1949.

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1 SHEET

COMPLETE SPECIFICATION
*This drawing is a reproduction of
the Original on a reduced scale.*

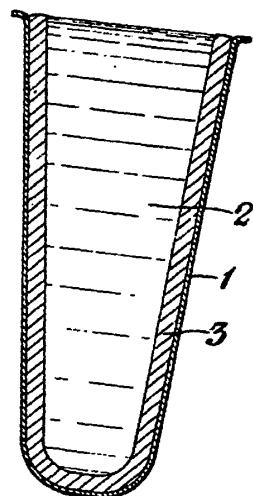


FIG. 1

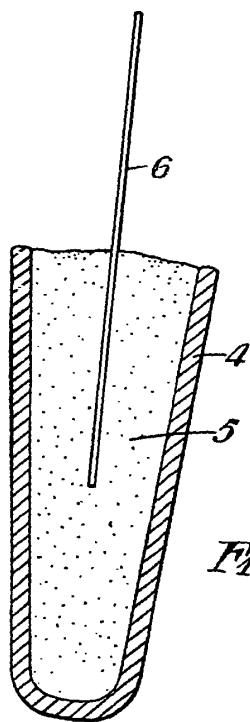


FIG. 2

